

**PANIOLO STEAK FRY**

Price is based on a minimum of 50 guests and a maximum service time of two hours

Shrimp Cocktail with Serrano Cocktail Sauce  
Tossed Greens with Tomato and Cucumber  
Ranch, 1000 Island, Bleu Cheese and Vinaigrette  
Country New Potato Salad with Scallions  
Western Style Cole Slaw with Pineapple and Raisins  
Pasta Salad with Hot Peppers  
Maui Onion and Tomato Salad  
Balsamic Vinaigrette and Garlic and Basil

Hamakua Sweet Corn Salad, Red Onion, Red Bell Peppers  
Five Bean Salad  
Kidney, Pinto, Garbanzo, Lima and Black

Big Island Taro and Corn Chips  
With Texas Chili Salsa

Portuguese Bean Soup

**Charcoal Broiled**

Grilled New York Steaks  
Tomatillo Salsa  
(Chef to Grill @ \$300.00 plus tax, each)

Blackened Fresh Catch with Creole Corn Relish  
Barbecued Spare Ribs  
Teriyaki Style Chicken Breast  
Cajun Barbecued Prawns  
Hot Orange Chili Glazed Duck

**From the Chafing Dishes**

Baked Beans with Smoked Bacon  
Buttered Corn on the Cob  
Baked Potatoes with Condiments

**Breads**

Corn Bread, Country Buttermilk, Jalapeno and Cheese Bread

**Desserts**

Apple Crumble  
Chocolate Macadmia Nut Tarte  
Coconut Haupia Cake  
Chocolate Bread Pudding  
Vanilla Bean Cheese Cake  
Crème Caramel  
Assorted Fruit Tartlettes  
Ice Cream Sundae Bar with all the Toppings

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee,  
Mauna Kea Selection of Hot Teas

\$110.00 per person

Prices are subject to 19% service charge and 4.166% state tax

In order to provide you with a superior guest experience, we allocate a portion of the service fee to our employees as tips or wages and a portion of the service fee to pay for costs or expenses other than wages and tips of employees.